



Starters

chef's daily inspiration of soup

6

baked french onion soup

7

baby spring greens

cherry tomato and pesto marinated fresh mozzarella brochette
kalamata olives, balsamic vinaigrette

8

ember salad

marinated white asparagus, roasted peppers, artichokes
and baby greens, champagne-lemon vinaigrette

9

traditional caesar salad

parmesan cheese, garlic croutons

7

mushroom ravioli

warm cherry tomato & forest mushroom salad
tarragon-parmesan cream

10

baked herbed crab dip

toasted pita

14

skewered cilantro-lime gulf shrimp

rhubarb BBQ

12



entrees

pan roasted mahi mahi

spring pea and asparagus risotto, tomato vinaigrette
25

seared atlantic salmon

fingerling potato and baby spinach hash
grain mustard butter
25

herbed breast of chicken

minnesota rice blend, tarragon-butter poached baby carrots
rhubarb bbq
23

sautéed wisconsin rainbow trout

warm vegetable mélange, lemon-thyme oil
25

8 oz. tenderloin of beef

yukon gold potato puree, sautéed broccolini
red wine reduction
36

lavender scented roasted rack of lamb

herbed cous cous, tarragon-butter poached baby carrots
roasted tomato-fennel relish
37

14 oz. ny strip

warm fingerling potato salad, sautéed green beans
forest mushroom sauce
38